

DELICIOUS Eatables FOR CHRISTMASTIDE

How to Prepare Tasty Mince Pies That Even the Dyspeptic May Eat Without Fear of Regret—Can Be Made Several Days Ahead.

By FRANCES CARROLL.

EVERY housekeeper takes pleasure in stocking her pantry with delicious edibles for the family at Christmas. If she is a wise and thoughtful woman she does not wait until Christmas is upon her before making at least the things that will be the better for the keeping.

Few of us fail to have the traditional mince pie for our Christmas dinner, the meat of which will be much better approved by those who eat it if we prepare it, or have it prepared, in our own kitchen.

Mince meat should have other qualities than richness, the most essential of which is that fresh taste, and distinctiveness in flavor.

It may be a surprise to you to find out just how much these things depend upon the chopping of the meat, the apples, and the suet, for it makes a tremendous difference in the taste of a mince pie when these ingredients are reduced to a paste through a grinder.

Meth of Preparing The Ingredients.

The meat should be in pieces the size of French peas; the suet as fine as it can be made; but the apples should not be chopped finer than navy beans. The raisins should be whole, the citron in the thinnest possible slices, about the size of a silver quarter. The molasses used should be the genuine New

Orleans molasses, and not a glucose mixture. Should the mince meat be too thick it may be thinned with hard sweet cider, brandy, or fruit juice, as the taste may dictate.

The following recipe may be safely followed by the most timid and inexperienced housekeeper with success. It has been found a delicious one by many good cooks:

Two bowls of finely chopped meat, four bowls of apples, two bowls of raisins, one bowl of currants, one bowl of sugar and one-half bowl of suet, one-third pound of citron, one-half cup of New Orleans molasses, two teaspoons of mace and two of ground cinnamon, one teaspoon of cloves, two nutmegs, salt. Mix all together, add cider and brandy thoroughly. The "bow" referred to holds one and one-half pints.

To Make Mince Pie Without Meat.

The following is a meatless recipe for mince pie which even the dyspeptic can eat without discomfort:

One pound of suet, three pounds of apples, one cup of raisins, two pounds of brown sugar, two pounds of bread crumbs, one-fourth cup of citron, lemon, and orange peel (canned), one tablespoonful each of ground cinnamon and cloves, one teaspoonful of ground mace, one teaspoonful of salt, and a quart of sweet cider (bottled). Pare and chop the apples, suet, raisins, and orange peel. Grate the citron, the stale bread and mix all well. Add the cooked cider. Put away in stone crock in a cold place, will keep a long time.

HOLIDAY NUPTIALS MADE APPROPRIATE

Altars for Home Ceremonies Are Effected With Decorations.

IN decorating for a holiday wedding place an upright piano with the back to the front of the room, massing ferns and palms on either side.

Festoon with smilax and place cathedral candles with tall bouquets on either end. This gives a most satisfactory altar effect for a home wedding. Light the rooms with candles; have a number of holders, made some three, four and five feet in height, and place tall candles in them. Use smaller candlesticks on the mantels and on the top of book cases. From the doors and windows suspend bells, stars and wreaths of green, bed with broad red satin ribbon or scarlet and green gauze.

For the favors at the bridal table have white or red satin bell-shaped candy boxes tied with ribbon and sprays of holly and mistletoe. These will hold wedding cake or bonbons. The table decorations all of holly, using cut glass candlesticks with red shades. Sprinkle the holly with diamonds, gold dust. The lace may be in shape of a star surrounded by a wreath of holly. For the souvenirs for the bride, party have pins made to represent holly leaves in shape of a wreath. This is done by clever enameling.

Tomorrow's Menu; How to Prepare It

BREAKFAST.
Baked Bananas.
Fried Bacon, Rice Griddle Cakes, Coffee or Postum.

LUNCHEON.
Vegetable Rechauffe.
Dates with Cottage Cheese and Nut Stuffing.
Milled Chocolate or Milk.

DINNER.
Cream of Celery Soup.
Scalloped Mutton and Tomato Soup.
Potato a la Custard.
Apple-Raisin Turnover, Jelly Sauce, Coffee.

Note—The left overs from yesterday are baked apples (five) for the apple raisin turnover, rice to be used in the rice griddle cakes, cottage cheese and nut salad with which to stuff the dates, baking powder biscuits, mutton, macaroni and peas to be used with the biscuits for the vegetable rechauffe, three-quarters of a glass of jelly for the sauce for turnovers, and a part of the can of tomatoes left from the rechauffe for the mutton scallop.

Vegetable rechauffe—Split and heat cold baking powder biscuits, place in a stewpan a lump of butter half the size of an egg, one cupful of cooked peas, one cupful of boiled macaroni cut in short lengths (both peas and macaroni being left from baricot of previous day), half a cupful of stewed tomatoes, a few grains of salt and a dash of pepper. When very hot pile upon the heated biscuits and serve. (Original.)

Milled Chocolate—Allow two sticks of chocolate and three tablespoonfuls of sugar to one pint of milk. Put the milk to boil. In a separate dish melt the chocolate to boil in two tablespoonfuls of water and rub it to a smooth paste. Add a few spoonfuls of the boiling milk to the chocolate, stir till well mixed and add to the boiling milk. Let it boil half a minute, beat with an egg whip and serve at once.

Scalloped Mutton—Cut the mutton remaining from first day's dinner into bits. Put a layer into buttered dish, a layer of stewed tomatoes, a sprinkling of salt and of pepper and a layer of bread crumbs. Do with the rest of the mutton, and continue until the dish is full, using in all one can of tomatoes, less the one-half cupful used for the rechauffe, one large cupful of bread crumbs, a level teaspoonful of salt, a few grains of pepper and butter the size of a small egg. Bake in a moderate oven about an hour.

Potatoes a la Custard—Peel and boil six large white potatoes, drain and mash, season with a teaspoon of salt, a teaspoonful of butter and two tablespoonfuls of milk or cream. Make smooth and creamy, press through a colander into a baking dish, from which it may be served. Beat one egg well and add one gill of milk and pour over the potato without touching with a spoon to make the mixture heavy. Bake fifteen minutes. It should look like a golden brown custard when it leaves the oven.

Currant Jelly Sauce—Cream two tablespoonfuls of butter, add gradually three-quarters of a glass of currant jelly, slightly softened by standing in a warm room. Beat well and serve very cold.

SHOWER OF HEARTS ENGAGEMENT FEE

Novel Entertainment Given In Honor of December Bride.

A CHARMING entertainment was given recently for a December bride-to-be. The hostess, enclosed with her invitations a pink cardboard heart tied with a knot of pink baby ribbon put through a hole punched in the center. She asked each guest to write an appropriate sentiment on it, original or quoted, and to return it tied to the handle of the teacup to be presented. All was to be sent to the home of the hostess before the day of the party.

When the guests assembled at 3 in the afternoon they gazed upon a wilderness of pink hearts. All portieres and draperies had disappeared, and in their place were hundreds of pretty curtains made of pink hearts strung on baby ribbon. The lace curtains were veiled in places where the hostess fluttered from gas jets and chandeliers. The stair banisters were covered and made a fine background for the rose-colored love symbols.

After the exclamations of surprise subsided, beribboned hearts with pink pencils attached were passed, the hostess explaining that the conglomeration of words (twenty-five in all) would tell the contents of the bride's trousseau when properly put together. All worked busily for twenty minutes, and then the unfortunate ones, consisting of the hapless, needle book, and card case. Then the hostess led the way to the dining room, where the bride-elect was given the place of honor in a great high-back chair at the head of the table. Her bridesmaids handed her the shower cups and saucers, from which she read the verses inscribed on each card.

Stirrup Clock Newest In the Timepiece Line

One of the new clocks is the stirrup clock.

This hangs by a small leather strap from a steel stirrup. This would be most effective on a man's desk, and is all the more valuable in that it has an alarm.

Another up-to-date timepiece is inclosed in front in glass and fits into a round leather case, the front of which opens in two sections, the little doors. It comes in two sizes, the larger one having an alarm.

One of the imported novelties in a thermometer that comes in a long rose case with a flap fastening at the top.

Hot Water Bottles Folded for Traveling

As usual, something new is always appearing for the convenience of travelers. This time it is a hot-water bottle that folds up and goes into a case. This may be had in either plain or plaid silk, and the case is of satin or plaid silk, and the case is of satin or plaid silk.

Another variation of this useful novelty includes an air pillow. The case for this outfit is double, folding over like a book, and fastening with a glove clasp.

Last spring the folding slippers came out, and this fall they are obtainable in soft suede, whereas before one could only get them in ordinary leather.

Pebbles in Vases.

The water in flower vases is often spilled because they are top-heavy. To prevent accidents put a few pebbles or some sand at the bottom of the vases when putting flowers into them. The weight will prevent the vases tipping over easily, and the pebbles often form a help in arranging flowers, as they hold the stems in position.

GOOD NEWS for the coffee-wreck POSTUM

"There's a Reason"

Read "The Road to Wellville," in pages.

Daily Horoscope

"The stars incline, but do not compel."

Saturday, December 10, 1910.

MARS rules this day powerfully, according to astrology. In a place relative to Uranus that makes the planet's influence mighty for efforts demanding unusual knowledge, ability and vigor; the indications for the period are favorable for research, investigations, examinations, hearings, and other efforts to search out vital points.

Under this aspect the planet is said to be very favorable for all work or enterprises that involve the use of chemicals, the apparatus, swift machines and other greatly powerful agencies.

There is, so, a good sign over. In the affairs of the mind, the time should make an atmosphere causing unusual clearness of sight and mind and swiftness of comprehension.

In anything that involves difference or dispute, the best results probably will be gained by striving to make peaceable and just settlements or agreements. Mutual concessions, arbitrations of quarrels and contests and friendly will are more likely to produce lasting satisfaction than force or attempts to seat adversaries in a chair.

An excellent omen is always held to be over physicians, surgeons and chemists in this sign, benefiting the ill. There is also a good sign over persons wearing distinctive dress or badges, and other emblems showing their rank or manner of work or service.

Persons with this birth-date are under signs indicating that they will succeed during the twelvemonth by representing any inclination to speculate or to wander to others for the sake of their health.

Children born today are under stars that often grant great activity inclining them to adventure and enterprise.

ANSWERS TO QUERIES FOR TIMES READERS

Replies to Those Who Have Written the Editor for Information.

Turkey Dressing.
Mrs. S. C.—Three-fourths cup of butter, six eggs, one tablespoonful sugar, one cup currants, one cup sultana raisins, one-quarter cup citron cut into small pieces, a little salt, wineglass of sherry or brandy, five or six pieces Dutch toast or dry bread grated fine. Stir the butter and eggs to a cream, add the sugar and salt. Just before filling it into the turkey breast add the bread crumbs and whites of eggs beaten well to a froth, then currants, raisins, and citron, lastly the sherry.

Relaxation and Rest.
Busy Woman—Any change of labor or exercise is really a rest to the tired brain or body. A change of mental work brings fresh parts of the brain into activity and rests those that have been overworked. When you are tired of writing mend some of your clothes for an hour, and your brain will then be restored and ready to go to work again.

Curling White Hair.
White Hair—White hair is truly much prettier with a wave than without one. You can put the hair up on any of the patent curlers, dampened slightly with clear water. Never use a hot iron as it will surely turn the hair yellow.

Thin Neck and Heads.
K. C.—You should massage your throat, neck, and hands carefully every day, as you can soon improve them. I will give you a formula for a very nice massage cream. First bathe with warm water, dry the skin and then apply the massage cream and massage with the tips of the fingers, and a rotary motion. Every morning bathe the chin with cold water. This will make the muscles more firm.

MASSAGE CREAM.
White wax..... 1 ounce
Spermaceti..... 1/2 ounce
Lanoline..... 2 ounces
Cocoanut oil..... 2 ounces
Orange flower water..... 2 ounces
Oil of sweet almonds..... 2 ounces
Tincture of benzoin..... 20 drops

DAILY FASHION TALK TO TIMES READERS

A Dainty Gown of Crepe de Chine

CREPE de chine and all similar materials are exceedingly smart this season, and this model is one of the prettiest possible for their use.

The five-gored skirt is shirred to form a girdle, and it is held at the waist by a band, that gives the suggestion of the drawn-in effect without hampering movement. The one-piece blouse is as smart as can be. The little yoke of lace and the trimming of silk give a distinctive touch.

In addition to this dress, the gown is a very simple one to make. The blouse is cut in one with the sleeves, so that all started for or from arm-holes is obviated, and there is only the underarm seam to be sewed up. If liked, the skirt can be made longer, but those that clear the ground, are being much used now, and they are always pretty as well as practical.

If a round neck is wanted, the yoke of the blouse can be omitted. All the fashionable thin materials are appropriate. Marquisette would be lovely, so made. Messaline is well adapted to the design, and there is indeed, a long list that might be given.

Marquisette over the foundations of Persian silk or one of contrasting color would be smart for a somewhat more dressy gown. The crepe de chine illustrated is admirable and the design also suits still simpler material, such as challis and the like.

The quantity of material required for the dress is 2 1/2 yards 21 or 24, 1 1/2 yards 32 or 34, 1 1/2 yards 44 inches wide, with 1/2 yard of all-over lace, and 1/2 yard of silk for trimming. For the skirt will be needed 7 yards 21, 24 or 32, or 4 1/2 yards 44 inches wide, with 1 1/2 yards of banding, for the two bows will be needed 3 yards of ribbon.

A May Manton pattern 6684, sizes 34 to 42 inches bust, and of the skirt 6683, sizes 22 to 32 inches waist can be obtained at Goldenberg's.

Cost of This Frock in Two Materials

Nasaki Silk.	
3/4 yards of Nasaki silk, 35c yard.....	\$2.82
1/2 yard all-over lace, \$1 yard.....	.50
1/2 yard silk, 60c yard.....	.30
1/2 yard velvet, \$1 yard.....	.50
1 1/2 yards of banding, 50c yard.....	.75
3 yards of ribbon, 35c yard.....	1.17
Total.....	7.83
Crepe.	
3/4 yards of crepe, 60c yard.....	\$4.50
1/2 yard silk lace, \$2 yard.....	1.00
1/2 yard velvet, \$1 yard.....	.50
1 1/2 yards of banding, 50c yard.....	.75
3 yards of ribbon, 35c yard.....	1.17
Total.....	7.83

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LOVE RULES IN HOMES WHERE BLISS ABIDES

Little Money Needed to Make Parents and Children Happy Where Thoughtlessness and Selfishness Are Forbidden.

By ELLA WHEELER WILCOX.

JUST what is a happy home? This question, it seems to me, can be answered in one sentence: It is a home governed by unselfish love.

There is only one sin the world—and that is selfishness. Eliminate that from the human heart and the earth would be an Eden.

Eliminate it from a home and the home is a miniature heaven. A man thinks he loves his wife and children because he works hard for their support. But if he constantly reminds them of the expense they are to him and seems to begrudge every dollar paid out to maintain the house, he spoils the happiness of that home by selfish thoughtlessness.

Twin Evils And Offspring.

Thoughtlessness and selfishness are twins. Forgetfulness is the offspring of selfishness. The father and mother who forget that they were ever young, and who expect their children to settle down to the habits of middle age in their teens, ruin the home as a place of happiness for the family.

It is as impossible for the expanding nature of youth to be satisfied with uneventful days as for steam to remain peaceful in a closed vessel. It must escape somehow, some way. If not by natural egress, then it produces an explosion. It was the inconsiderate parent who caused rope ladders to be invented.

Children are not consulted before being brought into life. Something is due them afterward to make up for the discourtesy.

Yet, for their own sakes, much should be expected of them also. In the most ideal homes I have ever seen, the children were made to honor and pages, always ready to wait upon King Father and Queen Mother. I have observed that such children love and respect their

parents far more than those who are waited upon by their elders. **Child Should Not Rule.**

Nothing is more ruinous to a child's happiness in life than to allow it to rule at home. It finds neither friend nor comrade, wife nor husband, ready to give it the same sort of servitude, and is consequently wretched.

A happy home does not result from a large income. A large amount of love, plenty of good sense, and a very little money, will make a happy household. In a home where the husband becomes simply the father and thinks of his wife only as the mother of his children and of secondary consideration, happiness does not dwell.

However dear her children may be to her, no woman is satisfied to have her personality lost in them, and to be ignored save as a mother.

Children seem to be a natural and necessary part of every home, and yet some of the happiest homes I know are those which consist of only two people, and where these two are one in their mutual regard for other people's welfare.

Bonds of Union.

Children ought to be bonds of union between their parents, but they often prove to be apples of discord instead of fruits of love.

I have seen the devoted husband become neglectful, and I have seen the neglectful husband grow devoted after the arrival of an heir to his name. Yet I fear the first result is more frequently met with than the second.

A happy home, whether it consists of two or twelve members is one where love presides at the board and watches over the couches; where each person loves himself last and considers the others first; where the irritable word is restrained and the affectionate thought given utterance, and where each is glad in laboring for the other's comfort and relieving the other's cares.

I believe there are many of these homes in our beautiful world, and I rejoice in knowing a few such. (Copyright, 1910.)

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